

## Food Service Equipment Life Expectancy

The following is a list of equipment commonly installed in general messes and the life expectancy of each item. Life expectancy is based on equipment usage 365 days a year, three meals a day along with proper cleaning and preventative maintenance. This list is to be used as a guide to determine replacement life of equipment.

<u>Nomenclature</u>	<b>Life Expectancy Years</b>	
	<u>Ashore</u>	<u>Afloat</u>
Booster Heaters – electric or steam	10	5
Broilers – electric or gas	8	N/A
Butter Dispenser	8	5
Cabinet, Dough Proofing (bread, rolls)	12	8
Coffee Urns – electric or gas	8	4
Coffee Makers	6	4
Cold Food Counter (salad bar)	8	5
Combi Ovens – electric, (shipboard)	8	6
Convection Ovens – electric or gas	8	6
Conveyors, belt driven (i.e. Scullery)	12	N/A
Dough Dividers	10	10
Dough Rollers (sheeter)	10	10
Dishwashers	8	6
Disposals (sink)	8	4
Drink Systems (beverage dispensers, various)	6	3
Food Cutters	8	4
Food Warmers (hot food table, roll, etc)	8	2
Fryers – electric or gas	8	6
Fryers – pressure	10	N/A
Fryer Filter Units	12	12
Fryer, Braising Pans or Tilt Skillets – electric or gas	8	N/A
Garbage Grinder (scullery)	6	3
Griddle – electric or gas	6	4
Ice Makers – (bin type)	6	4
Ice Makers/Dispensers (counter top)	6	3
Juice Dispensers	6	3
Kettles – electric or gas	8	4
Kettles – steam	12	10
Microwave Ovens	8	4
Milk Dispensers	6	3
Mixers	8	6
Mixer, Horizontal Dough (bake shop)	12	12
Ovens – electric or gas	8	6
Proof Boxes (dough)	8	8
Ranges – electric or gas	8	8
Refrigerators and Freezer (reach-in)	8	5
Revolving Oven – electric or gas	15	N/A
Scales (digital, dial, dial and beam)	5	2
Shaper, Potato (extruder)	N/A	5
Skittle Cooker	8	6
Slicers, Meat, Bread, Bun	8	4
Soft Serve, Ice Cream Machine	8	4
Steamers – electric or gas	8	4
Steamers – steam	12	N/A
Steamers – (pressure-less), electric	6	4
Toasters (pop-up)	4	2
Toasters, Conveyor	5	3
Vegetable Peelers	8	4
Ventilating Hoods – Water Wash	15	12

N/A (Not available) The information is not available.

\* Information provided by Naval Surface Warfare Center, Foodservice Equipment Life Cycle Manager.